

INSTRUCTIONS FOR USE

**BEFORE USING THE GLASS CERAMIC
HOB**

INSTALLATION

ELECTRICAL CONNECTIONS

USING THE HOB

ENERGY SAVING TIPS

SAFEGUARDING THE ENVIRONMENT

**PRECAUTIONS AND GENERAL
RECOMMENDATIONS**

**CARE AND MAINTENANCE OF THE
GLASS CERAMIC HOB**

TROUBLESHOOTING GUIDE

AFTER-SALES SERVICE

BEFORE USING THE GLASS CERAMIC HOB

IMPORTANT: This hob complies with all applicable safety and electromagnetic compatibility legislation.

WARNING: individuals fitted with a heart pacemaker should maintain a safe distance from the appliance. This is because there is no guarantee that all pacemakers on the market comply with the standards in compliance with

which this appliance was tested, so it is not possible to provide an absolute guarantee of the absence of potentially harmful interference.

- To make the most of your new appliance, please read the user instructions carefully and keep them handy for future consultation.

INSTALLATION

Hob

- The hob must be set into a worktop between 38 mm and 60 mm deep
- For the distance between the underside of the glass ceramic hob and the cupboard or separating panel below, observe the dimensions given in figure "A".
- If the hob is to be installed next to a column unit, leave a distance of at least 100 mm from the edge of the hob.
- Cut an opening in the countertop to the dimensions shown in the installation sheet provided separately.
- Clean the hob surface, then (if not already in place) fit the seal provided.
- If the worktop is made of marble, fit the hob using the special installation kit, to be ordered from the after-sales service. To guarantee correct operation, the appliance must be installed on a perfectly flat surface.

Important

In order to prevent the electronic circuits from overheating, and consequently being damaged, we recommend the following:

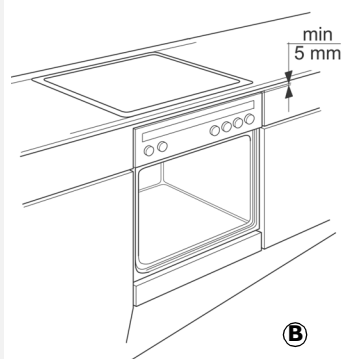
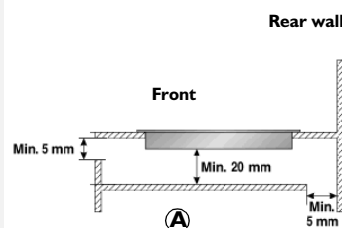
- Do not install the hob near the dishwasher or washing machine, thus protecting the electronic circuits from coming into contact with steam and moisture, which could damage them.**

If an oven (which must be of our manufacture) is to be installed under the hob, ensure it is equipped with a cooling system and observe the distances given in figure "B". There must be nothing between the hob and the oven (cross rails, panels, brackets, etc.)

If the oven has a self-cleaning function (pyrolysis), do not use the hob whilst this function is selected.

Should the temperature of the electronic circuits exceed the maximum permitted temperature, the hob will switch off automatically; in this case, wait for a few minutes until the internal temperature of the electronic circuits reaches a tolerable level, at which point it will be possible to switch the hob on again.

- Switch the hob off after use.**



ELECTRICAL CONNECTIONS

Electrical connection must be made before connecting the appliance to the electricity supply. The appliance must be installed by a qualified electrician who is fully aware of current safety and installation regulations. Specifically, installation must be carried out in compliance with the regulations of the local electricity company. Make sure that the voltage shown on the rating plate is the same as the power supply voltage in your home. Regulations require that the appliance is earthed: use conductors (including the earth conductor) of the appropriate size only. The manufacturer declines all liability for injury to persons or animals and for damage to property resulting from failure to observe the above regulations. For the electrical connection use an H05 RR-F type cable as indicated in the table below:

Power supply voltage.

Wires	Amount x size
230V ~ + 	3 X 2.5 mm ²
230-240V ~ + 	3 X 2.5 mm ² (Australia only)
230V 3 ~ + 	4 x 1.5 mm ²
400V 3N ~ + 	5 X 1.5 mm ²
400V 2N ~ + 	4 x 1.5 mm ²

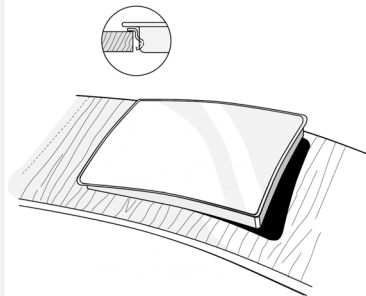
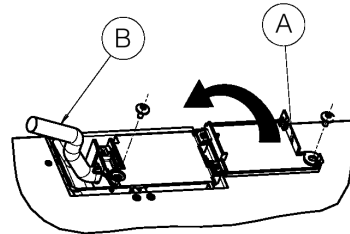
The connection can be made directly to the mains by means of an all-pole disconnect switch with minimum contact gap of 3 mm.

Important: the power supply cable must be long enough to allow the hob to be removed from the worktop and must be positioned so as to avoid damage or overheating caused by contact with the base.

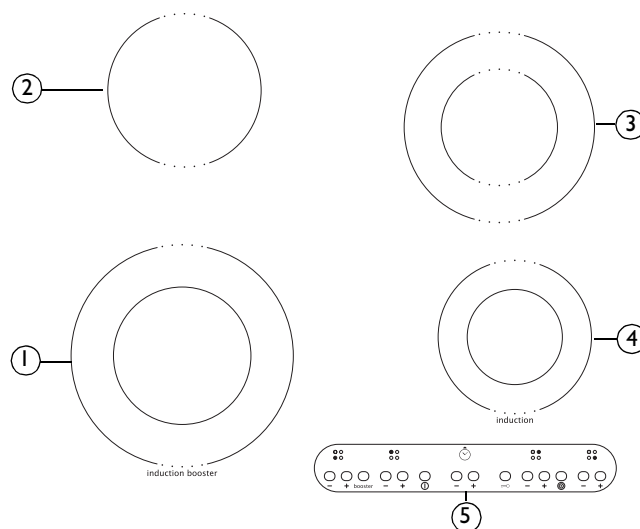
Connecting to the terminal board

Note: the yellow/green earth wire must be connected to the terminal with the symbol  and must be longer than the other wires.

- Strip approx. 70 mm of sheath from the power supply cable **(B)**.
- Strip approx. 10 mm of sheath from the wires. Next insert the power supply cable into the cable clamp and connect the wires to the terminal board as indicated in the diagram next to the terminal board itself.
- Secure the power supply cable **(B)** by means of the cable clamp.
- Close the terminal board with the cover **(A)** securing it with the screw provided.
- After the electrical connection, fit the hob from the top and hook it to the support springs, following the diagram.



USING THE HOB



1. Induction cooking zone Ø 210
2. Radiant cooking zone Ø 145
3. Radiant double cooking zone Ø 180
4. Induction cooking zone Ø 145
5. Display

Important:

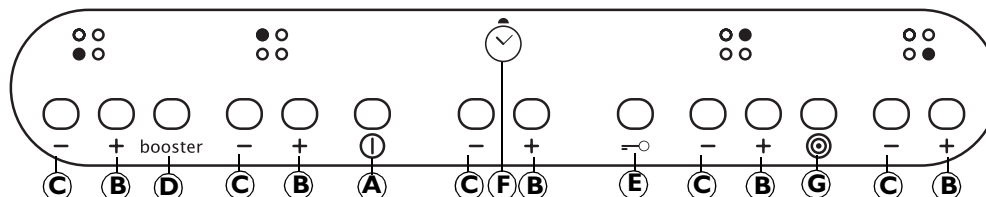
To avoid permanently damaging the glass ceramic hob, do not use:

- pots with bottoms that are not perfectly flat.
- metal pots with enamelled bottom.

Any aesthetic defects (scratches, marks etc.) must be reported at the time of installation.

TYPE: PLEAM 230 V~/400 V 3N ~ 50 Hz 6.6 kW

TYPE: PLEAM 230 V~ 50 Hz 6.6 kW (for UK only)



A	On/Off	E	Safety
B	Heat setting increase	F	Timer
C	Heat setting decrease	G	Activates/deactivates the dual cooking zone
D	Fast boil		

IMPORTANT: Before switching on the hob, deactivate the SAFETY DEVICE by pressing button “E”.

To switch the hob on, keep button “A” pressed for approx. 2 seconds. The 4 cooking zone displays show “0”. If within about 10 sec. none of the cooking zones is activated, the hob switches itself off automatically on safety grounds.

Press one of the buttons “B” corresponding to the cooking zone you intend to use.

Select the heat setting required with buttons “B” or “C”. The other selectable cooking settings go from 1 - 9. **IMPORTANT:** After setting the required power level, the induction cooking zone is deactivated within 60 seconds if a cooking pot or pan is not placed on it.

To modify the power of a cooking zone, press the buttons “B” or “C”.

If the cooking zone is on, it can be switched off by pressing the buttons “B” and “C” at the same time.

Press button “A” to switch off all activated plates.

The **CHILD SAFETY** function is switched on by holding down button “E” until a dot lights up above the function button. This function locks all the buttons except the hob switching off button “A”. The function remains on even after the hob is switched off and on again and can be deactivated by pressing button “E” again until the dot above the function button goes off.

The **TIMER** function (if available) can be used as a clock and also for programming the operation of the required cooking zones. To activate the function, press the button with the clock symbol “F”. To programme the timer for a given cooking zone, first select the desired cooking zone using one of the buttons “B”. A dot lights up next to the display of the selected cooking zone. Within 10 seconds, set the cooking time using buttons “F” +/- (99-10 min).

The Timer function begins automatically and the red indicator dot remains lit.

At the end of the set cooking time, an acoustic signal sounds. If the cooking zone has been programmed to operate with the timer, it is switched off and the indicator dot switches off too.

The timer function can only be used to activate one cooking zone.

To use the “minute minder” function, press the button with the clock symbol “F”, set the power of the cooking zone to 0 (zero) and then press buttons “F” +/- to set the desired time.

When the set time has elapsed, an acoustic signal sounds.

The **FAST BOIL** function sets a heating level higher than max. to bring water rapidly to the boil.

To activate the function, select a cooking zone with button “B” and press button “D”.

A “P” appears on the display.

DUAL COOKING ZONE function (if available). Press button “G” to deactivate or activate the outer ring of the double cooking zone.

RESIDUAL HEAT INDICATOR.

H When the cooking zone is switched off, the residual heat indicator “H” remains on or flashes alternating with “0” until the temperature of the hob returns within safety levels.

IMPORTANT: The hob's safety features include an automatic switching off function. Prolonged use of the same heat setting causes switching off of the cooking zone (e.g. after approx. 1 hour at maximum heat setting, the cooking zone switches off).

ENERGY SAVING TIPS

- Use pots and pans with the bottom diameter equal to, or slightly larger than that of the cooking zone.
- Only use flat-bottomed pots and pans.
- If possible, keep pot lids on when cooking.
- Cook vegetables, potatoes, etc. with a small amount of water in order to cut down cooking time.
- Using a pressure cooker saves even more energy and shortens the cooking time.

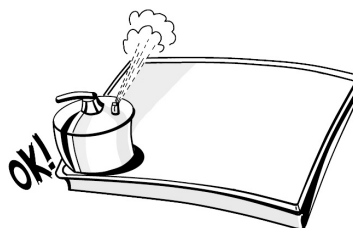
TO OBTAIN THE BEST RESULTS:

- Make sure you place the pot or pan in the centre of the cooking zone outlined on the glass ceramic induction hob.

Induction hobs only work when used with pans and pots made of magnetic material. Pans made of enamelled cast iron or special steel may also be suitable: producers of pots and pans mark the bottom of their products with the word "INDUCTION", indicating they are suitable for use on induction hobs.

Induction hobs **DO NOT WORK** with pots and pans made of ordinary stainless steel, glass, ceramic, copper or aluminium. To check that pots and pans are made of ferrous (magnetic) material, use a magnet.

- The hob will offer excellent performance if used with pots and pans compatible with induction cooking and having a bottom diameter equal to or slightly larger than the cooking zone outlined on the glass ceramic induction hob.



SAFEGUARDING THE ENVIRONMENT

1. Packaging

- The packaging material is entirely recyclable, as confirmed by the recycling symbol (♻).

2. Domestic appliances

- This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you can help prevent potential negative consequences for the environment and human health.



The symbol  on the product or accompanying documentation indicates that this product should not be treated as domestic waste but must be taken to a suitable centre for collection and recycling of electrical and electronic equipment. Dispose of the appliance in full compliance with local authority regulations governing waste disposal. For further information on the treatment, recovery and recycling of this product, contact the competent local authority, the domestic waste collection service or the store where you purchased the appliance.

Declaration of conformity CE

- This hob is suitable for contact with foodstuffs and complies with EEC (CE) Regulation n. 1935/2004.
- The appliances are designed solely for use as cooking appliances. Any other use of the appliances (e.g. for room heating) is considered as improper use and potentially dangerous.
- The appliances are designed, built and sold in compliance with:
- the safety objectives of the "Low Voltage" Directive 2006/95/CE (which replaces 73/23/CEE and subsequent amendments).
- the protection requirements of Directive 89/336/CEE pertaining to "Electromagnetic Compatibility".
- the requirements of Directive 93/68/EEC.



PRECAUTIONS AND GENERAL RECOMMENDATIONS

Warning: Accessible parts become very hot when the appliance is in operation. Keep children away from the appliance in order to avoid the risk of scalding and burns. Do not allow children or infirm persons to operate the induction hob without supervision. Make sure that children do not play with the appliance.

Use of this appliance is not recommended for persons (including children) with physical, sensorial or mental impairment, unless supervised or previously instructed in use of the appliance by those responsible for their safety.

- Always disconnect the appliance from the electrical power supply before any maintenance.
- Keep children away from the hob when it is in use and when it has just been switched off.
- The appliance must be repaired or adjusted exclusively by a qualified technician.
- Make sure that the electrical wires of other electrical appliances near the hob do not come into contact with hot parts.
- In the even the pot or pan is not of the correct diameter or cannot be magnetically detected, the cooking zone will not switch on. In this case the appliance display will start flashing. The cooking zone will only start heating when a suitable pot or pan is placed on it. If this operation takes more than 60 sec the relative cooking zone will switch off automatically.
- **Do not switch on the hotplates/cooking zones when there is no pan in position.**
- Never use steam cleaners.

- If liquid spills or boils over, the hob may switch off: to enable it to be switched back on again, carefully dry the controls zone.
- Do not place metal objects such as knives, forks, spoons or lids on the surfaces of the hob as they can become hot.
To avoid permanently damaging the glass-ceramic top, do not use:
 - Pots with bottoms that are not perfectly flat;
 - Metal pots with enamelled bottom.
 - **When you finish cooking, press button ①.**
- Do not use the hob as a work surface or a support surface.
- Do not leave the appliance unattended when frying food - risk of fire.
- If the glass-ceramic surface should break or crack to due violent impact (falling objects, etc.), disconnect the appliance from the mains and contact the After-sales Service immediately.
- Do not place food wrapped in aluminium foil, plastic containers or cloths on the hot cooking zones.
- Do not drag pans across the glass-ceramic surface- risk of scratches
- Avoid spilling sugar and similar substances on the hob. When necessary, clean the hob immediately following the care and maintenance instructions in this handbook.
- Never heat canned foods directly in the can on the hob.

CARE AND MAINTENANCE OF THE GLASS CERAMIC HOB

It is good practice to clean the hob after each use. Before any cleaning operation, wait for the hob to cool down completely. This will prevent the build-up of dirt and make cleaning easier.

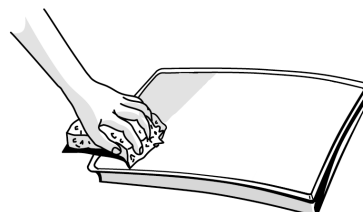
Important: Never use steam cleaners.

- Use a clean cloth, absorbent kitchen wipes and a mild washing up liquid or a specific glass ceramic cleaner.
- Remove baked-on dirt with the supplied scraper tool and specific cleaning products.
- Any food spills should be cleaned off before they dry.
- Foods with high sugar content (toffee, fruit juice, jam, etc.) that boil over while cooking, or spattered sugar stains must be immediately removed using a scraper.
- Do not use abrasive products, bleach, oven-cleaner spray or pan scourers.

The hob should be treated periodically with a proprietary brand of protective wax for glass-ceramic hobs.

Important

Periodically check for dust under the appliance, near the cooling air inlet or the outlet openings. Dust build-ups can hinder ventilation and cooling of the electronic module and impair proper operation of the hob.



TROUBLESHOOTING GUIDE

The hob does not work

- When pressing the control buttons, did you follow the instructions in the section "Using the hob" in the enclosed "Product Description Sheet"?
- Is there a power cut?
- Did you dry the hob carefully after cleaning it?
- 1. If, when switching on or during normal operation of the hob, the display shows a flashing letter "F" alternating with the numbers 1 - 2 - 3 - 4 - 5 - 9, contact the After-sales Service and report the flashing code number.
- 2. If the hob fails to work following prolonged use, it may be that the hob internal temperature is too high. Wait a few minutes for the hob to cool down before trying to switch it on again.

Important!

In the event you are unable to turn the glass-ceramic hob off after using it, disconnect it immediately from the power supply.

Cooling fan

The hob is equipped with a cooling fan which runs according to the internal temperature. Should the temperature exceed a set level, the power supply to the cooking zones is automatically and gradually reduced.

If necessary, the entire hob will be switched off automatically and the control buttons will be blocked until the temperature has returned below the safety level.

AFTER-SALES SERVICE

Before contacting After-Sales Service

1. Try to solve the problem (see “Troubleshooting Guide”).
2. Turn off the appliance and switch it back on again to see if the fault persists.

If after the above checks the fault still occurs, get in touch with the nearest After Sales Service

Give the following information: a short description of the fault,

- the type and exact model of the appliance,
- the serial number (number after the word “Service” on the dataplate located on the underside of the hob. The serial number is also indicated on the warranty booklet)
- your complete address and phone number.

If any repairs are required, please contact an **authorized after-sales service centre** from those indicated on the warranty booklet.

Failure to comply with these instructions may compromise the safety and quality of the product.

SERVICE 0000 000 00000

